



# FUNCTION AND EVENTS VENUES @ ART DECO MASONIC HOTEL

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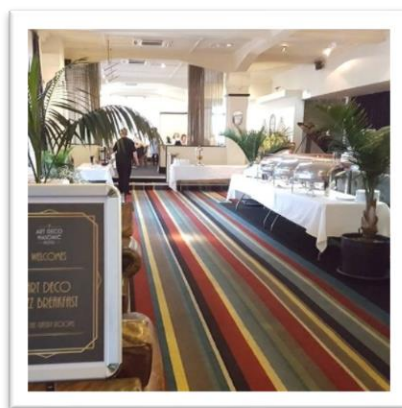
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# WELCOME TO THE ART DECO MASONIC HOTEL

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Thank you for considering the Art Deco Masonic Hotel as a venue for your next conference, meeting or event. Please find enclosed our comprehensive Conference, Meetings & Events Compendium which gives an excellent overview of the services we can provide. To discuss your conference or meeting requirements in more depth, please contact our Functions Manager on (06) 835-8689, [functions@masonic.co.nz](mailto:functions@masonic.co.nz), to arrange a time to visit Art Deco Masonic Hotel.

## HOTEL HISTORY

The beautifully refurbished original 1932 iconic Art Deco Masonic Hotel offers the total package with in-house accommodation and extensive conference facilities with function and accommodation rooms enjoying ocean views. Our Hotel has hosted many famous guests along with the local Art Deco Trust Guides hosting visitors on weekly tours to view the special award-winning features of Deco architecture within the complex.

## LOCATION

Our Art Deco Complex is centrally located in the CBD Deco Precinct, among Napier's premier collection of Art Deco buildings, with attractions, activities and shopping just outside our door. The elaborate upper storey balcony of the hotel offers breath-taking views for your delegates of the Napier Soundshell and Veronica Memorial area, opposite the hotel, which also provides a stunning setting for photo opportunities.

## RESTAURANTS & BARS

Enjoy stylish dining at the multiple award-winning Emporium Eatery and Bar during your stay in Hawke's Bay. Designed by reputed restaurant designer Tom Skyring, Emporium opened in 2012 and mixes the modern with the classic to create a very special atmosphere. We also have a traditional Irish pub, The Rose, as part of the Art Deco Masonic Hotel complex, which along with its relaxed atmosphere, serves a number of traditional beers on tap.

## ACCOMMODATION

The hotel has been carefully renovated so that today it maintains its historical look and timeless charm but with up-to-date modern facilities, perfect for your delegates. A variety of configurations of rooms are available in each wing of the hotel. Boasting 43 unique rooms, twenty of which have sea views and a self-contained two-bedroom apartment. The Hotel can accommodate up to 92 guests.

**The Art Deco Masonic Hotels mission for each function is a commitment to deliver a high level of professionalism to ensure your event is a successful and memorable experience. Our front of house staff and our outstanding catering team will work hard to ensure your event runs smoothly.**

### CONTACT US

To discuss your requirements further:

Phone: (06) 835 8689 Email: [functions@masonic.co.nz](mailto:functions@masonic.co.nz)

# CONFERENCE & MEETING ROOM CAPACITIES

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Venue	Area	Theatre	Boardroom	Classroom	U-Shape	Cocktail	Dining
Gatsby Landing	120sqm	70		60	22	200*	100
Gatsby Bar	80sqm	40	30	20		100**	30
Gatsby Boardroom	35sqm		24			30	24

\*Includes Gatsby Bar and Gatsby Boardroom

\*\*Includes Gatsby Boardroom

The renovated Gatsby Rooms combine to form the largest of our function rooms. The Art Deco interior is impressive and has previously won the 2012 Art Deco Trust Supreme Award for refurbishment. Located on Marine Parade, the rooms enjoy a view over to the famous Napier Soundshell and to the Pacific Ocean beyond. An abundance of natural light helps to enhance The Gatsby Rooms making it the perfect setting for any occasion.

**The Gatsby Landing** is an ideal space for a conference, training or special occasion function. This room flows out into two additional areas (The Gatsby Boardroom and The Gatsby Bar) which can be used as breakout or catering spaces. Ideal for a business meeting, breakout room or an intimate dinner, **The Gatsby Boardroom** is a beautiful space with an abundance of natural light and views out to the Pacific Ocean. Hiring of this room also includes the use of the Gatsby Bar area for a catering station or pre-dinner drinks area. As its name suggests, **The Gatsby Bar** is perfect for a cocktail party or social get together. Opened only for functions, the room is a multipurpose space commonly used as a breakout or catering space, for meetings, presentations or for an intimate dinner.

## CATERING

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### OUR EXECUTIVE CHEF

Art Deco Masonic Hotel's Executive Chef Damon McGinnis's professional background includes establishing and running his own restaurant, a three-year stint as Executive Chef at a resort and work as a New Zealand Trade and Enterprise Food Ambassador, particularly in Seoul, South Korea.

### PRICING AND MENUS

While the information contained in this document is correct at the time of printing, the Art Deco Masonic Hotel reserves the right to adjust dish selections seasonally and adjust pricing to match current market value. The room rental covers exclusive use of an air-conditioned facility and, where applicable, cutlery, crockery, glassware, menu printing, linen and white napkins along with the room set to the clients' choice of seating style. Full terms and conditions are available on application. **Full payment is due at the completion. Invoicing and credit terms is by approval only.** Our team is happy to provide alternative dishes to accommodate for guest dietary requirements.

All menu selections must be confirmed two weeks before event date. Final billable catering numbers must be confirmed to later than twenty-four hours before event. Cancellations within forty-eight hours of event date will receive a penalty totalling the venue hire fee plus catering fee. Cancellation fee is payable via credit card or bank transfer. All prices are inclusive of GST.

# DAY DELEGATE PACKAGE

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Working to a budget is often crucial when planning and organising an event. We've made it easy by putting everything you'll need together for one price, saving you the hassle of working it all out.

## FULL DAY PACKAGE

@ \$75.00 PER PERSON (MINIMUM 10 PEOPLE)

### Rate Includes

- Exclusive use of the Gatsby Room
- Full room set up
- Dedicated staff during your event
- Crisp white tablecloths
- Pads and pens at each setting
- Bowls of mints on the tables
- Iced water
- Static whiteboard
- Flipchart and easel
- Data projector
- 8 foot tripod screen
- Wireless internet

### Catering

- Arrival tea and coffee
- Morning tea with one food item
- Lunch buffet in the Gatsby Bar
- Afternoon tea with one item



### Please Note:

- Fees and charges quoted are current and subject to change.
- Full terms and conditions are available on application.



# BREAKFAST AND REFRESHMENT BREAKS

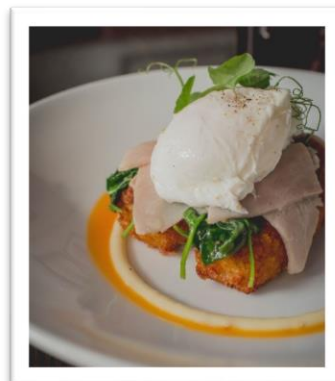
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A breakfast meeting or presentation is a great way to start the day. We have 2 menu options for breakfast which is a cold breakfast buffet or a hot breakfast buffet. Our refreshment break options are perfect for welcome, morning tea or afternoon tea. Pricing is per person.

## COLD BUFFET

\$19 PER PERSON

- Specialty breads for toasting
- Daily fresh pastries
- Cereals
- Assorted yoghurts
- Fresh cut seasonal fruits
- Homemade preserves and spreads
- Orange and apple juice
- A selection of herbal teas
- Freshly brewed Hawthorne coffee



## FULL BUFFET

\$28 PER PERSON

- Specialty breads for toasting
- Daily fresh pastries
- Cereals
- Assorted yoghurts
- Fresh cut seasonal fruits
- Homemade preserves and spreads
- Orange and apple juice
- A selection of herbal teas
- Freshly brewed Hawthorne coffee
- Esk Valley sausages
- Grilled tomatoes
- Roasted Te Mata Portobello mushrooms
- Potato and red capsicum hash
- Scrambled eggs
- Grilled streaky bacon

## REFRESHMENT BREAKS

### **Beverage:**

- Freshly brewed Hawthorne coffee and a selection of Dilmah herbal teas \$4.50 per person
- Orange juice \$4.50 per person

### **Food:**

- Daily made cookies \$4.50 per item
- Sweet slice \$4.50 per item
- Fresh daily sweet or savoury muffins \$4.50 per item
- Homemade sausage rolls with relish \$4.50 per item
- Scones served with jam and cream \$4.50 per item
- Assorted mini quiches \$4.50 per item
- Prawn twisters with sweet chilli dipping sauce \$4.50 per item
- Malaysian chicken kebabs with satay sauce (gf) \$4.50 per item
- Fresh fruit platter \$4.50 per person
- Fried polenta with truffle oil (gf) \$4.50 per item

# LUNCH

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## BUFFET LUNCH MENU

\$27.50 per person

### BREADS

Selection of fresh breads and buns **or** selection of sundried tomato, pesto and white wraps

### SALAD SELECTION

Lettuce, rocket, mung beans, gherkins, sliced tomato, sliced brie, grated cheddar

Served with aioli and mustards

Orzo pasta salad, feta, sun dried tomatoes and herb dressing

Served with dressings and condiments

### MEATS

A selection of cold cut meats served with mustards and sauces

### SWEETS

Bite sized peppermint slice

Fresh fruit platter

### TEA AND COFFEE

Freshly brewed Hawthorne coffee and a selection of herbal teas

# DINNER

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## BUFFET DINNER MENU

\$55.00 per person

### BREADS

Selection of freshly baked breads

### SALAD SELECTION

Caesar salad, crispy bacon, parmesan and croutons

Fresh garden salad with Spanish onion and balsamic vinaigrette

Orzo pasta salad, feta, sun dried tomatoes and herb dressing

Dressings and condiments

### HOT ITEMS

Champagne ham with maple and orange sauce (carved to order)

Dukkah spiced chicken thigh, wrapped in bacon

Hot smoked salmon fillets (freshly smoked on site)

Hot gourmet potatoes, butter and herbs

Steamed seasonal vegetables

### SWEET

Bite sized peppermint slice

# CANAPES & FINGER FOOD

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Canapes either at the end of a day of meetings, or prior to a dinner are the perfect accompaniment to a glass of wine or beer whilst networking with friends or colleagues. Our canapé and finger food options are listed here. We will accommodate all dietary requirements wherever possible.

## CANAPES

\$13.50 PER PERSON FOR 3 CHOICES MINIMUM

Each additional canape \$4.50 each

Tempura prawn with pickled ginger and wasabi aioli

Mushroom, thyme and parmesan arancini with whipped goats cheese, V

Smoked salmon, citrus and chive crème fraiche with salmon caviar, GF

Peppered beef carpaccio, toasted capers, horseradish cream and truffle oil, GF

Rare roast beef, nam jim dressing, crispy shallots and sesame

Fried scallop, cauliflower puree with smoked paprika aioli, GF

Hot smoked duck breast, cherry puree and feta cream, GF

Fresh fish ceviche with lime, coconut and fried tortilla

Sesame crusted chicken, Malay curry sauce and Asian greens, GF

Fried ratatouille with parsnip cream and chilli oil, V

## FINGER FOOD

\$5.00 PER PIECE PER PERSON

Salt and pepper calamari with wasabi aioli, GF

Pulled pork sliders with chipotle mayo

Pesto and parmesan pizza bread with aioli, V

Angus beef and gruyere cheese sliders

Prawn twisters with lime and chilli dressing

Malaysian chicken kebabs with chunky peanut satay, GF

Assortment of gourmet savouries with smoked relish

Hot onion bhaji with lime and chilli dressing, GF

Thai spiced, fried chicken wing with garlic and ginger dip, GF

Chocolate brownie

Peppermint slice

Lemon slice



### Please Note:

- All prices include GST.
- Special dietary requirements can be catered for.
- V = vegetarian, GF = Gluten Free
- All prices are listed on a per person basis.
- Canapes are smaller, more delicate bite sized items and are tray served by our staff.
- Finger Food items are more substantial items and are served on a platter, then placed on a table to create a mini food station for guests to help themselves.
- **All catering selections must be confirmed two weeks prior to event date.**
- **Final billable catering numbers must be confirmed no less than twenty-four hours before event.**
- **Cancellation within forty-eight hours of event will incur full catering and venue hire fee charge.**



# SET MENUS

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## SET MENU #1

\$45.00 per person

### MAINS

Medium rare roasted beef scotch fillet, with truffle mash,  
smoked tomato relish & jus

or

Ricotta gnocchi, fresh handmade gnocchi, smoked tomato salsa,  
kalamata olives, artichokes and goats cheese

### DESSERT

Sticky date pudding, served with macadamia ice cream & caramel sauce

## SET MENU #2

\$55.00 per person

### TO START

Fresh ciabatta, with manuka smoked butter & olive oil

### MAINS

Medium rare roasted beef scotch fillet, with truffle mash,  
smoked tomato relish & jus

or

Fresh Bay fish, soft polenta, braised fennel, smoked mussel butter

### DESSERT

Sticky date pudding, served with macadamia ice cream & caramel sauce

or

Fried apple pie, crème fraiche ice cream, custard mousse & rum syrup

## SET MENU #3

\$70 per person

### TO START

Fresh ciabatta, with manuka smoked butter & olive oil

### ENTREES

Prawn ravioli, made fresh with crème fraiche potato & tom yum

or

Beef brisket croquettes, served with baba ganoush & ranch dressing

### MAINS

Medium rare roasted beef scotch fillet, with truffle mash, smoked tomato relish & jus

or

Fresh Bay fish, soft polenta, braised fennel, smoked mussel butter

### DESSERT

Sticky date pudding, served with macadamia ice cream & caramel sauce

or

Fried apple pie, crème fraiche ice cream, custard mousse & rum syrup

### Please Note:

- All prices include GST.
- Special dietary requirements can be catered for.
- All prices are listed on a per person basis.
- **All catering selections must be confirmed two weeks prior to event date.**
- **Final billable catering numbers must be confirmed no less than twenty-four hours before event.**
- **Cancellation within forty-eight hours of event will incur full catering and venue hire fee charge.**

# THE GATSBY ROOM BEVERAGE LIST

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## Bubbles

Daniel Le Brun Brut NV	\$65
Nicolas Feuillatte	\$130

## White Wine

Trinity Hill Hawke's Bay Sauvignon Blanc	\$47
Trinity Hill Hawke's Bay Pinot Gris	\$47
Trinity Hill Hawke's Bay Chardonnay	\$47
Morton Estate Black label Chardonnay	\$54
Mt Difficulty Sauvignon Blanc	\$54

## Rose

Trinity Hill	\$47
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## Red Wine

Trinity Hill Hawke's Bay Merlot	\$47
Morton Estate Syrah	\$47
Martinborough Te-Tera Pinot Noir	\$60
Morton Estate Black label Merlot	\$54
Trinity Hill Gimblett Gravels Syrah	\$65

## Beer

Steinlager Classic	\$8.5
Steinlager Mid	\$8.5
Becks	\$9
Macs 3 Wolves Pale Ale	\$9
Corona	\$9.5
Isaacs Apple Cider	\$8.5

## Non-Alcoholic

Soft Drinks	\$4.5
Juice	\$5.5
Mac's Ginger Beer	\$5.5
Orange juice carafe	\$18

### Please Note:

- All prices include GST.
- As we are a licensed premise, BYO is not available.
- **All beverage selections must be confirmed at least one week prior to event date.**

# EQUIPMENT HIRE AND PREFERRED SUPPLIERS

The Art Deco Masonic Hotel offers a wide selection of equipment for hire during your event. If a required item is not on this list, we are happy to suggest outside vendors to you. There is complimentary Wi-Fi throughout our complex.

Equipment Item	Price Per Day Includes GST
Data Projector, HDMI cord included	\$50
Screen – 8-foot tripod	\$25
Whiteboard – with pens and eraser	\$20
Flipchart and pad – with pens	\$20
Extra flipchart pad	\$10
Lectern	\$0
Handheld microphone with stand	\$25
Remote mouse	\$25
Bose speaker (excellent for speeches, music, and presentations); HDMI cord included	\$40
Lighting; Chauvet Freedom PAR HEX-4 can lights, 6x lights (each unit has multiple light options)	\$55 for set of 6

TRANSPORT	Website	Email	Phone
Napier Classic Cars	<a href="http://napierclassiccars.co.nz">napierclassiccars.co.nz</a>	<a href="mailto:napierclassiccars@gmail.com">napierclassiccars@gmail.com</a>	06 844 0102
Hooters Car Hire	<a href="http://hooters-hire.co.nz">hooters-hire.co.nz</a>	<a href="mailto:info@hooters-hire.co.nz">info@hooters-hire.co.nz</a>	06 835 1722
Nimon	<a href="http://nimons.co.nz">nimons.co.nz</a>	<a href="mailto:buses@nimon.co.nz">buses@nimon.co.nz</a>	0800 4 NIMON
MUSIC	Website	Email	Phone
Stephen Millar - Pianist		<a href="mailto:lacasamartini@gmail.com">lacasamartini@gmail.com</a>	06 834 3954
DJ Clint Frater	<a href="http://Volumedj.co.nz">Volumedj.co.nz</a>	<a href="mailto:info@volumedj.co.nz">info@volumedj.co.nz</a>	027 284 2300
DJ Rob Carroll		<a href="mailto:themightyrobc@gmail.com">themightyrobc@gmail.com</a>	022 1933 423
Confetti	<a href="http://confettimusic.co.nz">confettimusic.co.nz</a>	<a href="mailto:confettimusic@yahoo.co.nz">confettimusic@yahoo.co.nz</a>	027 376 1706
FLOWERS	Website	Email	Phone
Madison's	<a href="http://madisons.co.nz">madisons.co.nz</a>	<a href="mailto:flowers@madisons.co.nz">flowers@madisons.co.nz</a>	06 842 2699
Kim McMillen	<a href="http://lushka.co.nz">lushka.co.nz</a>	<a href="mailto:kim@lushka.co.nz">kim@lushka.co.nz</a>	0210 584 542
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Tim Whittaker	<a href="http://tim.co.nz">tim.co.nz</a>	<a href="mailto:tim@tim.co.nz">tim@tim.co.nz</a>	021 304 451
VENUE STYLING	Website	Email	Phone
Madison's	<a href="http://madisons.co.nz">madisons.co.nz</a>	<a href="mailto:flowers@madisons.co.nz">flowers@madisons.co.nz</a>	06 835 0056
I Do Glamour	<a href="http://glamourhire.co.nz">glamourhire.co.nz</a>	<a href="mailto:enquire@glamourhire.co.nz">enquire@glamourhire.co.nz</a>	027 782 9080
Miss Frou Frou	<a href="http://Missfroufrou.nz">Missfroufrou.nz</a>	<a href="mailto:suzannemhardy@hotmail.com">suzannemhardy@hotmail.com</a>	
Bella Events	<a href="http://bellaevents.co.nz">bellaevents.co.nz</a>	<a href="mailto:info@bellaevents.co.nz">info@bellaevents.co.nz</a>	027 629 9962